

Summit County Community & Senior Center

0083 Nancy's Place / PO Box 1845

Frisco, Colorado 80443

Phone (970) 668-2940

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CATERING INFORMATION

Thank you for considering Summit County Community & Senior Center for your catered event. Our goal is to make your event run as smoothly and effortlessly as possible by providing exceptional service and quality. Our in-house chef will work with you to create a menu specifically designed for your event. Please review the options below and make your selections from the variety of menu items listed. Additional items are available in each meal category; please contact Chef James Powers at (970) 668-2950 for pricing and options.

Breakfast Options

☐ **Hot Breakfast Buffet** ...\$13.95 per person

- Scrambled Eggs
- Home-style Biscuits with (choose one): _____ Sausage Gravy _____ Butter & Assorted jellies
- Choose one: _____ Bacon _____ Sausage _____ Ham
- Choose one: _____ Hash Browns _____ Country Fries
- Choose one: _____ Fresh Cut Fruit _____ Assorted Danish

☐ **Continental Breakfast Buffet**...\$9.95 per person

- Assorted Muffins, Croissant, Bagels and Danish
- Assorted Fresh Cut Fruit
- Granola & Yogurt

☐ **Breakfast Burrito**...\$7.95 per person

- Individually wrapped burritos filled with scrambled eggs, potatoes, green peppers, cheese. Served with Mild or Medium Green Chili Salsa.

Lunch Options

☐ **Hot Lunch Buffet**...\$16.95 per person

- Main Course (*choose one*): _____ Grilled Chicken _____ Pork Loin _____ Lasagna _____ Beef Sirloin Tips _____ Baked Fish
- Side (*choose one*): _____ Au Gratin Potatoes _____ Pasta Salad _____ Rice Blend _____ Assorted Sliced Bread & Rolls
- Salad (*choose one*): _____ Caesar Salad _____ Mixed Greens _____ Italian _____
- Vegetable (*choose one*): _____ Green Beans _____ Assorted Veg _____ Zucchini _____ Peas & Carrots
- Dessert (*choose one*): _____ Brownies _____ Lemon Bars _____ Assorted Cookies

☐ **Lunch Buffet**...\$13.95 per person

- Salad (*choose one*): _____ Mixed Greens _____ Caesar _____ Greek _____ Italian
- Soup (*choose one*): _____ Butternut Squash _____ Chicken Noodle _____ Seasonal (call for details)
- _____ Wrap, **OR** _____ Sandwich
(*Choose one*): _____ Turkey & Swiss _____ Roast Beef & Cheddar _____ Veggie & Hummus _____ Greek Chicken Salad
- Dessert (*choose one*): _____ Assorted Cookies _____ Fresh Fruit _____ Brownies

☐ **Sandwich Platter**...\$11.95 per person

- _____ Wrap – white or whole wheat, **OR** _____ Sandwich – served on Hearty Italian Bread, (*Choose one, or a combination*):
_____ Smoked Turkey with Mozzarella and Basil Pesto Spread
_____ Grilled Vegetables with Homemade Hummus
_____ Roast Beef with Horseradish Hummus
- _____ Potato Salad _____ Macaroni
- Tomato & Cucumber salad with dressing

Dinner Options

☐ **Dinner Buffet**...\$22.95 per person (minimum order \$300)

- Appetizer (*choose one*): ___ Chips & Salsa ___ Chicken Skewers ___ Stuffed Mushrooms ___ Artichoke Dip
- Salad (*choose one*): ___ House ___ Caesar ___ Spinach
- Entrée (*choose two*): ___ Chicken Cacciatore ___ Lasagna ___ Apple Glazed Pork Chops ___ Chicken Marsala
___ Blackened Tilapia ___ Eggplant Parmesan
- Side (*choose one*): ___ Roasted Redskin Potatoes ___ Rice Pilaf ___ Wild Rice ___ Vegetable Medley
___ Garlic Mashed Potatoes
- Dessert (*choose two*): ___ German Chocolate Cake ___ Peach Cobbler ___ Cheesecake

Refreshment/Break Options

☐ **Snacks**...\$4.00 per person

- (*Choose one*): ___ Assorted Cookies ___ Muffins ___ Brownies ___ Sliced Fresh Fruit ___ Granola Bars
___ Chips/ Salsa

☐ **Beverages**...\$2.25 per person

- ___ Assorted Soda & Bottled Water
- ___ Coffee, Hot Tea, Decaf, Iced Tea, Lemonade
- ___ Assorted Juices – Orange, Cranberry, Grapefruit

Policies & Procedures

Buffet – The above prices and options are based on a buffet style meal (self serve from the buffet table for appetizers, salad, entrees, sides and dessert.)

Full Service Catering – The full service option includes servers, plated meals and room set-up & take-down. Servers are available for \$100 per four hours. One server per 40 guests is suggested.

Alcohol – Prior approval is required for events which include alcohol service and/or sales. A Public Safety officer is required for all events which include alcohol, with a charge of \$150 for four hours of service.

Bartenders – TIPS Certified Bartenders are available for \$25 per hour.

Minimum – A minimum order of 15 guests or \$300 is required along with a minimum of 72 hour notice.

Tax – Tax will be added at 5.775%

Gratuuity – 20% gratuity will be added to all events.

Room Set-up & Take Down – Room set-up is available. Please call for pricing.

Linen Rentals – Available for \$8.00 per tablecloth and \$1.00 per napkin.

Payment Policy – A 50% deposit and guaranteed number of attendees is required 10 days prior to the event.

Final billing will be based on guaranteed number of guests or actual number of guests, whichever is greater. An invoice will be sent to you immediately following your event. Full payment is due upon receipt of this invoice.

Payment must be made by cash or check payable to "SCG."

Cancellations – Cancellations made within 10 days of the event will result in a forfeiture of deposit.

For questions or additional information, please contact:
Chef James Powers at (970) 668-2950